



Sopa de Tortilla (Tortilla Soup)

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Ingredients

For the sofrito: -8 tomatillos or miltomate (a small mexican green tomato like fruit). -2 Tomatoes. -Half an Onion (medium size). -Half a Red Jalapeño pepper, seeds removed. -A small piece of Chile Chiruella (dessicated chile). -A small piece of Chile Guaque (dessicated chile, another type). -2 tbsp of Olive or Vegetable Oil For the soup: -4 onz of Oaxaca Cheese or Salvadoran Quesillo. -A small avocado. -4-6 corn tortillas cut in long thin strips (Julienne) and deep fried or oven toasted. -6-8 cups of chicken stock.

Instructions

1-Cut the tomatillos in half, the tomatoes in quarters and julienne the onion. Put the Chile Chiruella and Chile Guaque in a small bowl with about 1/4 of a cup of water (or less, you only want to rehydrate them a bit to "awaken" their aroma). 2-Heat up about two tablespoons of oil, and Sauté the onions on medium high heat until they become translucent. 3-Add the tomatillos and tomatoes, and keep sauteing for about 2-3 minutes. Add the jalapeño and the dessicated chiles, and sauté for about 2-3 minutes. You may add the water in which you rehydrated the chile (be careful, oil may splatter), but if you do, let it cook until it evaporates and oil is working again. Remove from heat and let it cool slightly. 4-Take the sofrito to a blender, (which is why you should let it cool a bit)add about 1/2 a cup of chicken stock and blend until it is smooth and thick. Strain it into a pot, and dilute it with the remaining stock. 5-Take the pot the medium heat and take to a simmer. Add salt and pepper to taste. The soup is ready. When you serve, add small squares of cheese and avocado, and the julienned tortillas. You may add a dollop of sour cream, and chopped epazote or cilantro. Additional tips: -If you can't find the dessicated chiles, try adding a quarter of green and a quarter red bell peppers, and add about 1/2 onz of raisins to the sofrito. -You can remove the nerves of the jalapeño to make the heat in the dish milder, but it will lack the true punch of Tortilla Soup (and this is a mildly hot recipe). Remember to use gloves! The heat on these

chiles has a loooong cling time...specially when you rub your eyes. -If you can't find Oaxaca or Quesillo Cheese, use mozzarella instead. -If you do use epazote, be careful. It is very strong tasting. Don't use more than two leaves.